

1 ABSTRACT OF THE DISCLOSURE

5 An improved method for making cheese is provided. The method comprises pasteurizing and acidifying one or more dairy components to obtain a cheese dairy product. The cheese dairy product is coagulated to form a coagulum comprising curd and whey. The coagulum is cut and the whey is removed therefrom, thereby leaving the curd. The curd is heated and kneaded to produce a fibrous mass. An extender is added to the curd or to the fibrous mass, and the extender comprises at least one source of fat. The fibrous mass is processed to produce a cheese product. By this method. By this method, the casein/fat ratio can be increased early in the process so that less fat is wasted through removal with the whey. The fat content of the cheese product can then increased later in the process through the use of the extender, thereby creating a more cost-effective product.

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